



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



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Establishment Name: NEW CAMPUS STORE

Permit Holder: PARK, YEONG NAM

Inspection Date: 2/7/17

Sanitary Permit No.: 160002075

Location: #14C University Drive, Mangilao

Time In: 2:00 Time Out: 4:00 Establishment Type: Retail Area Number: 4 Phone Number: 7347802
Inspection Reason: Follow-up Regular Grade: C Rating: 27
No. of Risk Factor/Intervention Violations: 4 Follow-up: Yes Risk category:
No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 2/17/2017 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection
R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	Out	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/A	Proper cooking time and temperatures			6
Employee Health						17	N/A	Proper reheating procedures for hot			6
2	In	Management awareness, policy present	N	N	6	18	N/O	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion	N	N	6	19	Out	Proper hot holding temperatures	N		6
Good Hygienic Practices						20	OUT	Proper cold holding temperatures	N		6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use	N	N	6	21	N/A	Proper date marking and disposition			6
5	In	No discharge from eyes, nose, and mouth	N	N	6	Consumer Advisory					
Preventing Contamination by Hands						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	In	Hands clean and properly washed	N	N	6	Highly Susceptible Populations					
7	N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	N		6	23	NA	Pasteurized foods used; prohibited foods not offered			6
8	Out	Adequate handwashing facilities supplied and accessible	N		6	Chemical					
Approved Source						24	NA	Food additives: approved and properly used			6
9	In	Food obtained from approved source	N	N	6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated			6	26	NA	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6						
Protection from Contamination											
13	IN	Food separated and protected			6						
14		Food contact surfaces: cleaned and			6						

Person in Charge (Print and Sign) ARONGAW, INNA N

DEH Inspector (Print and Sign) Leilani Navarro

Secondary Inspector: James Cruz

Tertiary Inspector: Jerome Garcia

Date: 2/7/2017

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14	IN	Food contact surfaces: cleaned and sanitized			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles: properly stored, used			1
Food Temperature Control						43		Gloves used properly			1
30		Proper cooling methods used; adequate equipment for temperature control			1	Utensils, Equipment and Vending					
31		Plant food properly cooked for hot holding			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
32		Approved thawing methods used			1	45		Warewashing facilities: installed, maintained, used; test strips			1
33		Thermometer provided and accurate			1	46		Nonfood-contact surfaces clean			1
Food Identification						Physical Facilities					
34	Out	Food properly labeled; original container	N		1	47		Hot & cold water available, adequate pressure			2
Prevention of Food Contamination						48		Plumbing installed; proper backflow devices			2
35		Insects, rodents, and animals not present			2	49		Sewage and wastewater properly disposed			2
36	Out	Contamination prevented during food preparation, storage & display	N		1	50		Toilet facilities: properly constructed, supplied, & cleaned			2
37		Personal cleanliness			1	51		Garbage/refuse properly disposed; facilities maintained			2
38		Wiping cloths: properly used and stored			1	52	Out	Physical facilities installed, maintained, and clean	N		1
39		Washing fruits and vegetables			1	53		Adequate ventilation and lighting; designated areas use			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						Documents and Placards					
						54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Fried chicken/hot holding	76		
BEEF TAPA/HOT HOLDING	76.7		

Person in Charge (Print and Sign) ARONGAW, INNA N

DEH Inspector (Print and Sign) Leilani Navarro

Secondary Inspector: James Cruz

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Date: 2/7/2017

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Location: #14C University Drive, Mangilao

ARROZCALDO/HOT HOLDING	78.8	
HAM SANDWICH/ HOT HOLDING	74.4	
EGG SANDWICH/HOT HOLDING	75.5	
RAW SHELLLED EGGS/ COLD HOLDING	51.4	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PREVIOUS INSPECTION DATED 10/26/2016 WHICH RESULTED IN A GRADE/RATING 15/B. ONE PREVIOUS VIOLATION WAS CORRECTED (ITEM #33).	
	HOWEVER THREE PREVIOUS VIOLATIONS WERE NOT CORRECTED (ITEMS # 1,9,34,& 36) AS DESCRIBED BELOW, AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED	
1	PERSON IN CHARGE HAS NO MANAGER'S CERTIFICATE AND DOES NOT DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE. PERSON IN CHARGE SHALL BE PRESENT AND DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE TO ENSURE THAT FOOD SAFETY PRACTICES ARE BEING APPLIED DURING THE STORE OPERATION(REPEAT)	2/17/2017
8	HANDWASHING SINK IN THE RESTROOM IS BLOCKED. HANDWASHING FACILITY SHALL BE ACCESSIBLE TO PROMOTE REGULAR HANDWASHING.	2/17/2017

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
19	FRIED CHICKEN, BEEF TAPANADE, ARROZCALDO, HAM SANDWICH, AND EGG SANDWICHES HOT HELD BELOW 140F (76F, 76.7F, 78.8F, 74.4F, 75.5F RESPECTIVELY) PHF/TCS FOODS SHALL BE KEPT AT 140F OR ABOVE TO MINIMIZE PATHOGEN GROWTH. CORRECTIVE ACTION: ALL FOOD IN THE WARMER WERE DISCARDED.	2/17/2017
	RAW SHELLLED EGGS COLD HELD AT 51.4F.	

Person in Charge
(Print and Sign) ARONGAW, INNA N

Date: 2/7/2017

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(Print and Sign) Leilani Navarro

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Inspector: James Cruz

James Cruz

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Inspector: Jerome Garcia

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20	PHG/TCS FOODS SHALL BE KEPT AT 41F OR BELOW TO MINIMIZE PATHOGEN GROWTH.	2/17/2017
34	VARIOUS FOOD ITEMS (PICKLED EGGS, EGGS, CHORIZO) NOT PROPERLY LABELED AND NOT IN ORIGINAL CONTAINER. FOOD SHALL BE PROPERLY LABELED TO ENSURE PROPER IDENTIFICATION. REPEAT	3/9/2017
36	MULTIPLE CANNED DRINKS/BOTTLED JUICES STORED DIRECTLY ON THE FLOOR THROUGHOUT STORE. FOOD SHALL BE STORED AT LEAST SIX INCHES OFF THE FLOOR TO PREVENT CONTAMINATION. REPEAT	3/9/2017
52	FLOOR DRAIN COVER IN DISREPAIR AND UNCOVERED HOLE ON THE FLOOR IN THE STORAGE ROOM. FLOOR DRAINS AND HOLES SHALL BE PROPERLY COVERED TO PREVENT ENTRY OF PESTS.	3/9/2017
	PICTURES OF VIOLATIONS WERE TAKEN REMOVED "B" PLACARD #00811 AND ISSUED "C" PLACARD 00951 BRIEFED PIC ARONGAW, INNA N ON ABOVE.	

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Person in Charge
(Print and Sign) **ARONGAW, INNA N**

Arongaw Date:

2/7/2017

DEH Inspector
(Print and Sign) **Leilani Navarro**

Leilani Navarro

2/7/2017

Secondary
Inspector: **James Cruz**

James Cruz

2/7/2017

Tertiary
Inspector: **Jerome Garcia**

Jerome Garcia

2/7/2017

New Campus Store / Feb 7, 2017 / 27C

By: L. Navarro



Item # 8: Handwashing sink is blocked



Item # 19: Fried chicken not meeting internal temperature requirement for hot holding



Item # 19: PHF/TCS foods not meeting internal temperature requirement for hot holding



New Campus Store / Feb 7, 2017 / 27C

By: L. Navarro



Item # 20: PHF/TCS foods not meeting internal temperature requirement for cold holding



New Campus Store / Feb 7, 2017 / 27C

By: L. Navarro



Item # 34: Various pickled food items on the front counter and in the chiller not properly labeled



Item # 36 : Contamination not prevented during food storage or display

New Campus Store / Feb 7, 2017 / 27C

By: L. Navarro



Item # 52: Uncovered hole in the storage room



Item # 52: Floor drain in the restroom is in disrepair